

How to Make Stir-Fry Sauce from allrecipes

Ingredients

1 cup broth

2 tbsp soy sauce

1 tbsp sugar

1 tbsp rice wine vinegar

Whisk ingredients together in a medium-bowl.

Pro tip: To make a thick glaze (like for Sweet and Sour Chicken), whisk in 1 teaspoon cornstarch and let sit for ten minutes before adding to the stir-fry.